

SALADS, FIRST COURSES, & TO SHARE

Bread \$12

Sourdough, spring herb butter, 12 yr. balsamic, olive oil

House cut Fries \$12

Cut daily

Hummus \$18

pickled red onion, za'atar, chopped braised brisket, calabrian chili sauce, herbs, & grilled flatbread

Ilr Amato, Pinot Grigio, Friuli, Italy

Seasonal Soup \$13

Chefs creation, ask server for details

Caesar \$8/\$14

Baby lettuce, parmigiano reggiano, roasted garlic dressing, sourdough crouton

Matanzas Creek Sauvignon Blanc, Sonoma County California

Spring Salad \$8/\$14

baby lettuce, cucumber, edamame, avocado, tomato, preserved lemon miso vinaigrette

Etnaide, Sicily, Italy

Wedge \$9/\$17

Blue cheese, egg, bacon, herb buttermilk, pickled red onions, tomato

Schramsberg Mirabelle, Brut, California

Salad Additions

1/2 Grilled Chicken \$17 ,4 Grilled Prawns* \$18, Salmon* \$18

DAILY FEATURES

TUESDAY

25% OFF ALL BOTTLES OF WINE ALL DAY

WEDNESDAY

\$7 OLD FASHIONEDS & MARGARITAS

THURSDAY

50% OFF ITALIAN WINES

FRIDAY

BURGER & BEER \$18

RIBEYE BURGER WITH HOUSE CUT FRIES + LOCAL CRAFT BEER

ENTREES

Black Bean Burger (vegetarian) \$20

House made, pickled red onion, avocado mousse, & house cut fries on challah bun

Calera Pinot Noir, Central Coast California

Spanish Grilled 1/2 Chicken \$32

Grilled broccolini, chili de arbol, honey, & jus reduction

Familia Torres, Albarino, Rias Baixas, Spain

House Ground Ribeye Burger* \$22

Mustard & herb aioli, bacon, fontina, house made pickles, house cut fries, challah bun

Caymus The Walking Fool, Red Blend, Suisun Valley, California

Pimento Cheese Burger* \$26

Beechers 4 year cheddar pimento cheese, house made pickles, caramelized onions, house cut fries, challah bun

Stags Leap Merlot, Napa Valley, California

6 oz. Filet, Grilled Asparagus & Port Sauce* \$40

Postmark Cabernet Sauvignon, Napa Valley, California

Ancho & Honey Salmon* \$32

Mole verde, jicama slaw, mixed grain pilaf, ancho honey glaze *La Fete Du Rose, Provence, France*

Shrimp & Grits \$32

4 jumbo New Orleans style barbecue shrimp, beechers 4 year cheddar grits, tasso ham, grilled spring onion

Frank Family Chardonnay, Napa, California

DESSERTS \$10

White Chocolate & Blueberry Panna Cotta

Chocolate Olive Oil Cake, Hazelnut, Port

2 COURSE BUSINESS LUNCH \$36 PER PERSON

1ST COURSE CHOICE OF

CAESAR, WEDGE, OR SPRING SALAD

ENTRÉE CHOICE OF

ANCHO HONEY SALMON, SHRIMP & GRITS, SPANISH GRILLED CHICKEN

6 OZ. FILET WITH GRILED ASPARAGUS & PORT SAUCE (+\$10)

ADD DESSERT (+\$8)

- Raw or undercooked food carries a risk of foodborne illness
- Tables of 5 or more will have a 20% service fee